2 -in- 1 Electric Pedestal & Tabletop Grill

User's manual

EN

SENCOR®

SBG 7001BL
SBG 7002GD
SBG 7003SL

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of products. Use the appliance only as described in this manual. Keep this manual for later use.

We recommend saving the original shipping cardboard box, packaging material, receipt and warranty card for the duration of the warranty. During transportation, pack the appliance using the original packaging materials only.

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IMPORTANT SAFETY INSTRUCTIONS

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers. Do not allow children to play with the appliance. Cleaning and maintenance must not be performed by children unless they are older than 8 years of age and under supervision.
- Keep this appliance and the power cord out of reach of children that are younger than 8 years of age.

Attention:

The temperature of accessible surfaces may be higher if the appliance is in operation. Be careful not to touch the hot surface of the lid, grill base or the grill plate. This could cause skin burns.

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IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance is designed for home and outdoor use. Do not use this appliance for commercial purposes.
- Before connecting the appliance to a power socket, check that the technical details on the appliance's rating label match the electrical voltage in the socket to which you wish to connect the appliance.
- Only connect the appliance to a power socket that is equipped with a grounding pin or protective contacts.
- If the appliance is used outdoors, it must be powered through a residual current device (RDC), which has a nominal shut-off current not exceeding 30 mA.
- If necessary, an extension cord designed for electrical current loads of at least 10 A may be used. A power cord with an insufficient capacity could overheat. Do not connect any other appliances to the extension cord. Position the extension cord so that it will not be stepped on or tripped over.

Attention:
This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

- Do not place the appliance on unstable surfaces, on an electric or gas stove or other sources of heat.
- Do not use the appliance in the direct vicinity of a bath, shower, pool and do not expose it to rain or high humidity.
- To prevent potential injury by electric shock, do not submerge this appliance or its power cord under water or any other liquid.
- Only use the appliance with the supplied plug of the temperature control unit.
- Always first insert the plug of the temperature control unit into the appliance and only then connect the appliance to a power socket. Keep the plug of the temperature control unit dry.
- The appliance can be used with or without the stand. If you will be using the appliance without the stand, place a fire-proof mat underneath it. Before turning the appliance on, make sure that it is properly assembled and installed on a stable, even and dry surface.
- Charcoal or similar fuels must not be used in this appliance.
- During operation there needs to be sufficient area for air circulation above the appliance and on all its sides. Do not use the appliance in the vicinity of flammable materials, such as curtains, dish wipes, etc. The recommended distance of the appliance from flammable materials is 100 cm.
- Be especially careful when grilling fatty food to avoid being burnt by spluttering fat.
- Do not touch the grill plate with sharp or metal objects or cover it with aluminium foil. Otherwise, this could damage its surface coat.
- Before disconnecting the temperature control unit from the appliance, first turn off the appliance by turning the temperature control dial to the OFF (off) position and disconnect the power cord from the power socket.
- Always turn off the appliance and disconnect it from the power socket if you leave it without supervision or if you will not be using it and before moving or cleaning it.
- The grill plate remains hot even after the appliance is turned off. Before moving, cleaning or storing the appliance, wait until the grill plate cools down. Use the thermally insulated handle for carrying the appliance.
- Clean the grill plate after each use, see chapter Cleaning and maintenance.
- Do not place other items on the grill plate.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- Make sure the power cord is not touching a hot surface.
- Regularly inspect the power cord for signs of damage. If the power cord is damaged, do not use the appliance. Have the damaged power cord replaced at a professional service centre.

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- Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty policy.

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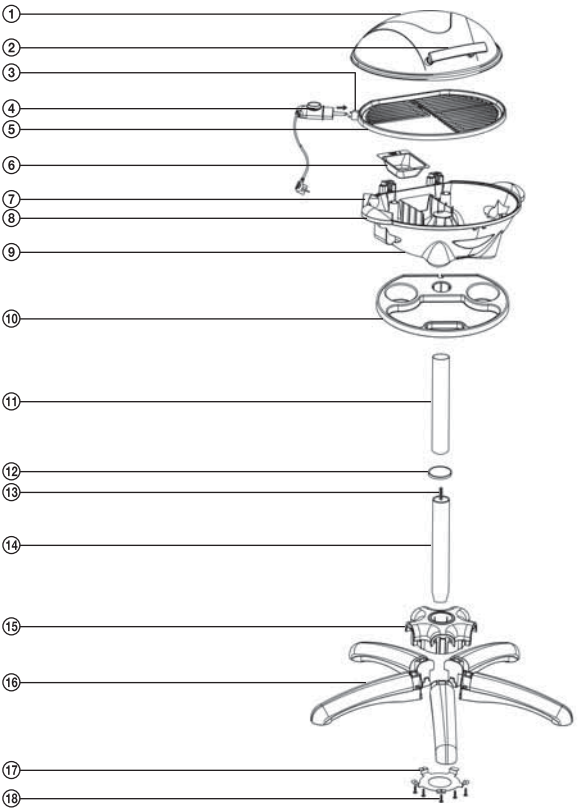
DESCRIPTION OF THE ELECTRIC GRILL

A



① Tilt out lid
② Lid handle
③ Socket for inserting the temperature control unit plug
④ Temperature control unit with a plug for connecting to the appliance and indicator light
⑤ Grill plate
⑥ Removable drip tray for collecting juices and fat
⑦ Hole for socket
⑧ Carry handle of the grill
⑨ Grill base
⑩ Tray for spices, sauces, oil, etc.
⑪ Upper stand tube, 36 cm long
⑫ Ring
⑬ Threaded connecting rod
⑭ Bottom stand tube, 29.5 cm long
⑮ Stand base
⑯ Stand legs (total 5 pcs)
⑰ Metal bottom plate
⑱ Screws (total 5 pcs)

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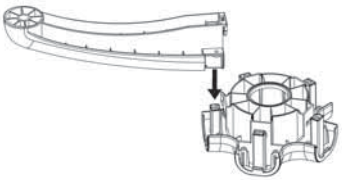
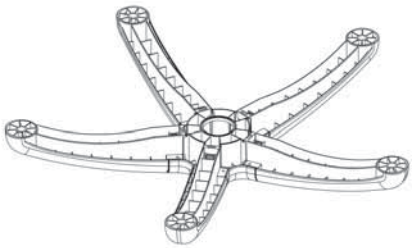
ASSEMBLING THE ELECTRIC GRILL

1. Take the appliance out of the packaging material and check that you have all the parts illustrated in the chapter Description of the electric grill. Apart from the above, the appliance comes with a screw which serves as a stopper for the tray A⑩, figure F.
2. Attach the legs A⑯ to the stand base A⑮. Proper connection of a leg A⑯ to the base A⑮ is indicated by an audible click.

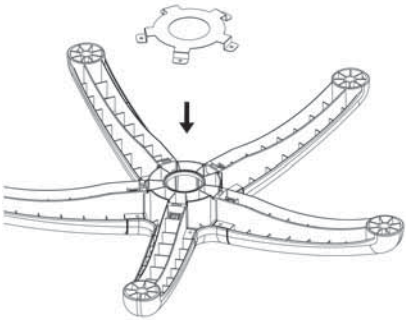
B

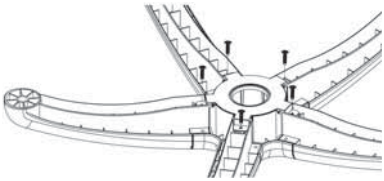




3. Place the metal bottom plate A⑰ on to the underside of the stand base A⑮. Join the base A⑮ and the stand leg A⑯ using the supplied screws (total of 5 pcs).
   Turn the base A⑮ so that the metal plate A⑰ is located on the underside, and place it on an even and stable surface.

C





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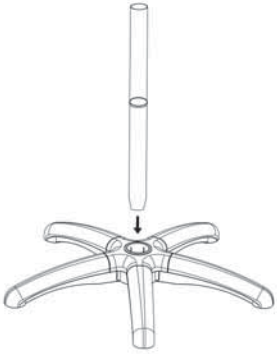
4. Screw half the connecting rod A⑬ into the bottom tube A⑭. Place the ring A⑫ and the upper tube A⑪ on to the bottom tube A⑭ and fasten to the bottom tube A⑭ by screwing in. Make sure that the tubes are firmly joined.

D

5. Slide the free end of the bottom tube A⑭ into the centre opening on the stand base A⑮.

E



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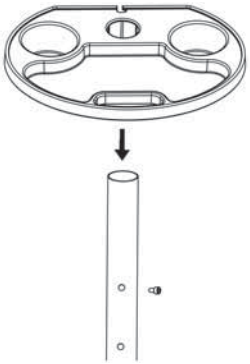
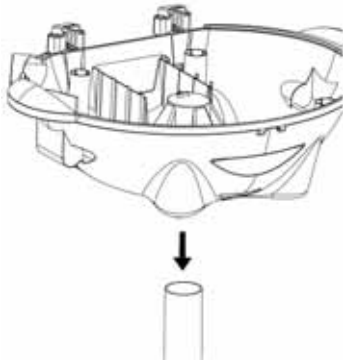
6. Insert a screw into the opening of the upper tube A⑪. Place the tray A⑩ on to the tube A⑪ and slide it downwards. The screw serves to anchor the tray A⑩ in position.

F



7. Place the grill base A⑨ on to the upper tube A⑪.

G



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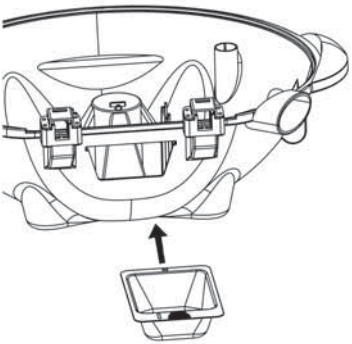
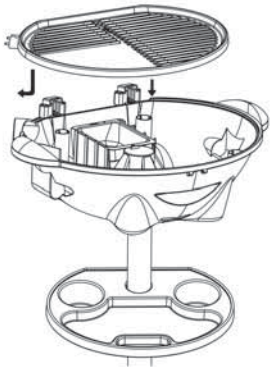
8. Slide the drip tray A⑥ into the opening on the grill base A⑨. Make sure that the notch in the centre part of the base A⑨ fits into the opening in the drip tray A⑥.

H



9. Insert the grill plate A⑤ into the grill base A⑨ so that the socket A③ is located in the opening A⑦ and the grill plate A⑤ is in a horizontal position.

I



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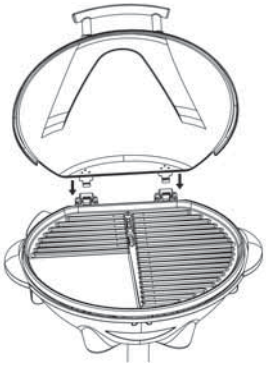
10. Tilt the lid A① to an angle of approx. 45° relative to the grill plate A⑤ and secure it to the grill base A⑨ by placing the hinges into the holes in the rear part of the grill base A⑨.

Note:
If you wish to take off the lid A①, tilt it out to an angle of approx. 45° relative to the grill plate A⑤ and by lifting the lid A① remove the hinges from the holes in the grill base A⑨. It is not possible to remove the lid A① at a different angle.

J



11. Insert the plug of the temperature control unit A④ into the socket A③. To avoid the appliance from falling over or to prevent an injury from occurring, make sure that the power cord is not tripped over.

K

12. The appliance is now assembled and ready for use.

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BEFORE FIRST USE

1. Before first use, wipe the inside of the lid A① and the grill plate A⑤ using a cloth dampened in a solution of warm water and neutral kitchen detergent. Use a cloth dampened in warm water to wipe the surface on to which you applied the detergent and then wipe dry.

Attention:
Make sure when cleaning that no water leaks into the temperature control unit A④.

2. Wash the drip tray A⑥ in warm water with neutral kitchen detergent. Then rinse it under clean running water, dry it and put it back in its place in the grill base A⑨.

USING THE ELECTRIC GRILL

1. You can use the grill with or without the stand. If you will not be using the stand, place the grill on a fire-proof mat.
2. Take out the drip tray A⑥. Only pour enough water to cover the bottom of the drip tray and put it back in place.

Note:
If you pour water into the drip tray A⑥, it will be easier to clean after use.

3. Insert the power plug into an electrical power socket.
4. Set the temperature control dial based on the type of food that you will be cooking. The lit indicator light indicates that the grill plate A⑤ is heating up.

Temperature control unit setting	Temperature (±10 %)
Off	–
Level 1	70 °C
Level 2	110 °C
Level 3	140 °C
Level 4	170 °C
Level 5	200 °C

Note:
During first use, tilt down the lid A① and set the temperature control dial A④ to the maximum position 5 and wait until the grill plate heats up. The fact that the grill plate A⑤ has heated up to the set temperature is indicated by the indicator light turning off. To remove any odours from manufacturing, leave the grill to run empty for 3–5 minutes. When first turned on there may be light smoke emitted; it will disappear in a short while.

5. Allow the grill plate A⑤ to preheat. It will heat up faster with the lid A① closed. Upon reaching the set temperature, the indicator light will turn off. The grill is now ready for use.
6. Tilt open the lid A① and on to the grill plate A⑤ place meat, vegetables or other food that is suitable for grilling. You can grill with the lid A① opened or closed. Check the food regularly and turn it over as necessary.

Note:
The grill plate heating indicator light turns intermittently on and off. This signalises that the set temperature is being maintained.

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7. When grilling it is necessary to make sure that the drip tray A⑥ does not fill up. If it fills up, empty it and put it back in its place. The capacity of the drip tray A⑥ is 300 ml.

Attention:
When handling the drip tray A⑥, use a kitchen glove to prevent skin burns.

8. When the food is cooked, use a spatula or tongs from a heat-resistant material to remove it from the grill plate A⑤.

Attention:
Do not use metal tongs or metal spatulas, knives or other sharp metal kitchen utensils. This could cause damage to the non-stick coating of the grill plate A⑤.

9. Before you start grilling other food, first clean food remains from the surface of the grill plate A⑤ using a wooden or heat-resistant plastic spatula and empty the drip tray A⑥.

Attention:
When cleaning the grill plate A⑤, be very careful not to burn yourself on the hot surface.

10. After you have finished using the grill, turn it off by setting the temperature control dial A④ to the OFF position. Pull the power cord plug out of the electrical power socket. Disconnect the temperature control unit plug A④ from the grill.
11. Prior to any further handling, let the grill cool down.

NON-STICK COATING ON THE GRILL PLATE

- The grill plate A⑤ of your grill has a special non-stick surface coating. This coating enables you to prepare healthy meals while using a minimum amount of shortening or oil.
- Do not use sharp, metal kitchen utensils and do not cut meal directly on the grill plate A⑤. The manufacturer takes no responsibility for damage to the coating caused by the use of sharp objects or metal utensils.
- A change in the colour of the surface of the grill plate A⑤ has no effect on its functionality.

TIPS FOR GRILLING MEAT

- For grilling, use fresh meat. Defrosted meat will release its juices and will be dry when grilled.
- Do not grill excessively large pieces of meat. Cut the meat into 1 to 2 cm thick slices before grilling.
- We do not recommend using the grill to grill meat with thick bones, such as bone-in pork chops .
- Do not salt the meat before grilling. This would result in the meat being tough and dry.
- Before grilling marinated meat, pat it with paper towels to remove excess marinade. Some marinades have a high sugar content, which may burn on to the grill plate.
- Do not prick your meat while grilling it. Otherwise, juices will escape and the meat will be tough and dry.
- Do not dry out the meat by grilling it for too long.
- Always make sure that chicken meat is thoroughly cooked.
- When the meat has finished grilling, season it to taste with salt or seasoning.

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RECOMMENDED MEAT COOKING TIMES

Type of meat	Recommended temperature setting	Recommended grilling time
Beef steaks	Level 5	4–5 min
Pork tenderloin steaks	Level 5	5–6 min
Lamb	Level 5	12–18 min
Chicken strips	Level 5	25–30 min
Chicken wings	Level 5	20–25 min
Fish (whole)	Level 5	12–15 min
Kebab	Level 3 or 4	10–12 min
Hotdogs, sausages	Level 3 or 4	8–10 min

Note:
The above times are only a reference. The actual grilling time depends on the size and weight of the food and also on whether you grill with the lid A① opened or closed.

CLEANING AND MAINTENANCE

- Before cleaning the grill, always turn it off by setting the temperature control dial A④ to the OFF position. Pull the power cord plug out of the electrical power socket and disconnect the plug of the temperature control unit A④ from the grill. Allow the grill to cool down.
- Clean the surface of the grill plate A⑤ after every use to prevent the formation of layers of charred food remains. For cleaning, use a dampened, soft cloth. If charred food remains, e.g. from marinated meat, stick to the surface of the grill plate A⑤, apply a solution of water and neutral kitchen detergent to these areas. After applying a detergent, wipe the grill plate A⑤ with a clean dampened cloth and they wipe it dry.

Tip:
It will be easier to clean the grill plate A⑤ while it is still slightly warm.

- Remove juices and fat from the drip tray A⑥. Then wash it in warm water with neutral dishwashing detergent and then rinse with clean water, dry and reinsert it into the grill base.
- Clean the lid A① using a cloth dampened in a solution of warm water and neutral kitchen detergent. Then clean with a clean dampened cloth and wipe dry.
- To clean the handles A⑧ and the stand, use a dampened cloth. Dry all these parts.
- Wipe the temperature control unit A④ with a dry cloth.
- Do not use steel wool, abrasive cleaning agents, caustic chemicals, petrol, solvents, etc. Do not wash any part of the grill in a dishwasher. Do not submerge the grill or its power cord in water or any other liquids.

STORAGE

- Once the grill plate A⑤ has cooled down, store the grill and its power cord in a dry, clean place out of the reach of children.

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TECHNICAL SPECIFICATIONS

Nominal voltage range ..... 220–240 V
Nominal frequency ..... 50/60 Hz
Rated power input ..... 2000–2400 W

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES

The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.

CE

This product meets all the basic EU regulation requirements that relate to it.

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